



## WORK MENU

(Menu for groups until 16 people)

**The weekly menu is published every Monday of the week**

### STARTERS

To choose from the weekly menu

### MAIN COURSES

To choose from the weekly menu

### DESSERTS

To choose from the weekly menu

**Price: 22.27€ / person**

### Includes:

Bread, water, 2 drinks per person (Softdrinks, beer, cup of wine  
(White wine: Almodí Petit DO Terra Alta and red wine: Almodí Petit  
DO Terra Alta), coffee or tea.

**10% VAT not included**

## BUSINESS MENU A

(From 16 to 36 people )

**Menu selection must be made at least 4 working days in advance**

### STARTERS (TO CHOOSE)

Pumkin cream with hints of ginger, prawns, burrata crumble, chive oil, and poppy seeds

Fagotti pasta filled with goat cheese and pear, with bacon powder and carbonara cream

Spinach salad with house-marinated salmon, avocado, confit cherry tomatoes with oregano, fresh curd cheese, and whole-grain mustard vinaigrette

### MAIN COURSE (TO CHOOSE)

**C!** Monkfish suquet fishermen's style

**C!** Chicken stuffed with prunes and fresh curd cheese, with moscatel wine sauce and creamy fennel purée

**C!** Slow-cooked beef stew with mushrooms

### DESSERTS (TO CHOOSE)

Seasonal fruit bowl

**C!** Homemade crema catalana

Homemade chocolate and walnut brownie with vanilla ice cream

**Price: 36.00€ / person**

#### Includes:

Bread, water, 2 drinks per person (Softdrinks, beer, cup of wine (White wine: Almodí Petit DO Terra Alta and red wine: Almodí Petit DO Terra Alta), coffee or tea.

**10% VAT not included**



## BUSINESS MENU B

(From 16 to 36 people)

**Menu selection must be made at least 4 working days in advance.**

### DISHES TO SHARE

- C!** Toasted coca bread rubbed with tomato and extra virgin olive oil  
Shavings of Iberian ham  
Spinach salad with marinated salmon, avocado, confit cherry tomatoes with oregano, Tou de Til-lers cheese, and wholegrain mustard vinaigrette  
Homemade mushroom croquette with truffle mayonnaise  
Broken eggs with king prawns and garlic sauté, served over a seafood reduction

### MAIN COURSE (TO CHOOSE)

- C!** Cod over mushrooms with roasted red pepper and garlic and rosemary-infused oil
- C!** Iberian pork fillet with apple cream and hints of blue cheese, served with Anna potatoes
- C!** Fideuà with cuttlefish, clams, and prawns, served with allioli

### DESSERTS (TO CHOOSE)

- Seasonal fruit bowl
- C!** Crema catalana
- Panna cotta with mango coulis and hints of lime

**Price: 36.00€ / person**

### Includes:

Bread, water, 2 drinks per person (Softdrinks, beer, cup of wine (White wine: Almodí Petit DO Terra Alta and red wine: Almodí Petit DO Terra Alta), coffee or tea.

**10% VAT not included**



# "TAPAS" MENU

(From 16 to 36 people)

## SHARING STARTERS

Coca bread rubbed with tomato and dressed with extra virgin olive oil

Iberian cured ham shavings

Potato and onion omelette with truffle mayonnaise, ham powder and rocket

Fried small fish with citrus mayonnaise

Trànsit-style bravas potatoes

Roast meat croquettes with meat reduction

Octopus with mashed potato, hints of garlic and parsley, and smoked sweet paprika

Sea and mountain rice tasting

## DESSERTS

Assorted desserts (Catalan cream, Santiago cake and música)

**Price: €44.00 / persona**

**INCLUDES: Bread, water, 4 drinks per person (Softdrinks, house wine cellar: White wine Almodí Petit and red wine Almodí Petit). Coffee/infusion.**

10% VAT NOT included



## MENU C - FINGER

(Groups of 16 to 50 people)

**The catering service lasts 1 hour and is done standing up.**

**Individual and per person portions are served.  
Ideal for informal lunches and dinners.**

“Montadito” of coca bread rubbed with tomato, topped with shavings of Iberian shoulder ham

Mini beef burger with melted cheese, smoked sweet red pepper mayonnaise, and caramelized onion

**C!** Tasting portion of fideuà with cuttlefish, clams, prawns, and allioli

**C!** Homemade mushroom croquette with truffle mayonnaise.

**C!** Crispy prawns with romesco sauce

**C!** Broken eggs with shavings of Iberian ham and truffle oil

**C!** Tomato salad with tuna belly, spring onion, olives, and roasted pepper vinaigrette

Salmon tartare with avocado, mango essence, teriyaki sauce, and toasted sesame

### DESSERTS

**C!** Sweets assortment (crema catalana in ramekins and assorted pastries)

**Price: 34.00€ / person**

**(price per additional reference: 4.00€)**

**Includes:**

Water, soft drinks, beer, wine and coffee/infusion

**10% VAT not included**



(Groups of 51 to 150 people)

**The total duration of the event service is 2 hours**

## OPEN BAR

White Wine Almodí Petit Blanc DO Terra Alta

Red Wine Almodí Negre DO Terra Alta

Beers, soft drinks, mineral water, coffee and infusions

## PICA

(Cocktail with waiter)

**C!** Choux pastry filled with foie gras mousse, rose petal jam, and corn powder

Patatas bravas in Trànsit style

Homemade prawn croquette with Iberian ham veil

King prawn in tempura with shiso leaf and hints of romesco sauce

**C!** Sliced octopus over potato cream, sweet paprika, and extra virgin olive oil

Tuna tartare with avocado, mango essence, teriyaki sauce, and toasted sesame

Mini beef burger with melted cheese, smoked sweet red pepper mayonnaise, and caramelized onion

**C!** Tasting portion of meatballs stewed with cuttlefish

## STATIONS

Assorted cheeses (with jams, nuts, fruit, and bread)

Shavings of Iberian ham with toasted coca bread, rubbed with vine-ripened tomato and extra virgin olive oil

**C!** Fideuà with cuttlefish, clams, and prawns, served with allioli

## DESSERTS

Assorted mini pastries

Chocolate rocks

Homemade fruit gummies

**Price: €46.00 per person**

**(price per additional reference: €4.00)**

**10% VAT not included**





## ADDITIONAL SERVICES

Rice station (fish and seafood paella, mushroom and chicken paella, etc.)

**5.45€ / person**

Hand-cut Iberian ham

**From 600.00€ (recommended for a group of 60 people)**

French oyster station

**Ask for more information**

Welcome glass of cava

**4.10€ / person**

**10% VAT not included**